

# Specials

## BOURBON SESAME CHICKEN LOLLIPOPS

Sesame + soy glazed, toasted sesame seeds, arugula salad, walnuts, apple cider vinaigrette. GF \$13.9

## BLACKENED BACON-JALAPEÑO CHICKEN

Pan seared, mild bacon-jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$22.9

## BOURBON SALMON

Organic, certified sustainable, fresh caught. Brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$27.9

## LEMON CAKE

Moist yellow cake, tart lemon curd, sweet vanilla buttercream, raspberry coulis. \$11.9

## LEMON DROP

Absolut Citron, lemon. \$15

## RED ROCK

Absolut Citron, Ciroc Red Berry, fresh juices. \$14

## LONGMEADOW RANCH 'FARMSTEAD CABERNET'

Napa Valley, California. Fresh Bing cherry, blackberry, and pomegranate on the nose, with earthy and savory notes of graphite, fennel seed, and vanilla bean on the palate. Fruit acidity, soft tannins, and just the right amount of oak for a lasting and memorable finish. \$58

• Pairs well with Hand Cut Filet Mignon •

## PARADUXX 'PROPRIETARY RED'

Napa Valley, California. This alluring Cabernet Sauvignon-driven blend offers luxurious aromas of ripe red berries, cassis, violet, leather, and cocoa powder. From the only winery devoted to stylish Napa Valley blends, this wine is bold, expressive, and crafted to satisfy the modern palate with rich, full fruit flavors, and soft, elegant tannins. ~~\$75~~ \$49

• Pairs well with BBQ Chicken Flatbread •

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

\*\*All fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.